

AMENDMENTS TO THE CLAIMS

1. (CURRENTLY AMENDED) A nut composition provided with an edible coating, which comprises:

a nut, and

a layer of coating for said nut that ~~consists of~~ comprises one or more antioxidants applied to the surface of the nut and an edible film applied to the one or more antioxidants, said film consisting of an edible compound selected from the group consisting of hydroxypropylmethyl cellulose (HPMC), hydroxypropyl cellulose (HPC), methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose (EMC), maltodextrin (MD), a lipid, or a combination of various lipids, and their mixtures..

2. (PREVIOUSLY PRESENTED) The nut composition according to claim 1, in which said nut is selected from the group consisting of hazelnuts, almonds, walnuts, peanuts, pistachios, pine nuts, macadamia nuts, pecan nuts, raisins, cocoa beans, cashews, chestnuts, extruded cereals, and soybean derivatives.

3. (PREVIOUSLY PRESENTED) The nut composition according to claim 1, wherein said nut is either whole or chopped.

4. (CANCELED)

5. (CANCELED)

6. (CANCELED)

7. (PREVIOUSLY PRESENTED) The nut composition according to claim 1, wherein said edible compound consists of a mixture of (i) a cellulose ether selected from the group consisting of hydroxypropylmethyl cellulose (HPMC), hydroxypropyl cellulose (HPC), methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose (EMC) and their mixtures, and (ii) a lipid or a combination of various lipids.

8. (CANCELED)

9. (CURRENTLY AMENDED) The nut composition according to claim 1, which comprises between 0.05% and 4% of the edible compound, expressed in dry weight in relation to the total weight of the nut coated with said edible compound.

10. (PREVIOUSLY PRESENTED) The nut composition according to claim 1, in which the thickness of the coating layer of said nut, which comprises an edible film, ranges from 5 μ m to 1 mm.

11. (CURRENTLY AMENDED) The nut composition according to claim 1, which further comprises an additive selected from the group consisting of plasticizers, ~~antioxidants~~, functional and/or bioactive or nutraceutical components, colours, aromas, flavour boosters, sweeteners, polishes, and their mixtures.

12. (CURRENTLY AMENDED) A method for producing a nut coated with an edible coating according to claim 1, which comprises the steps of:

a) applying the one or more antioxidants to the surface of a nut to be coated and thereafter;

b) applying a filmogenic solution that consists consisting of a solvent and an the edible compound selected from the group consisting of hydroxypropylmethyl cellulose (HPMC), hydroxy propyl cellulose (HPC), methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose (EMC), maltodextrin (MD), a lipid or a combination of various lipids, and their mixtures, on to the one or more antioxidantssurface of a nut to be coated; and

c) [[b)] drying the filmogenic solution deposited on the surface of said nut to be coated, thereby removing the solvent.

13. (CURRENTLY AMENDED) The method according to claim 12, wherein said ~~filmogenic solution consists of a solvent and an edible compound~~ is selected from the group consisting of hydroxypropylmethyl cellulose (HPMC), hydroxypropyl cellulose (HPC), methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose (EMC) and their mixtures.

14. (CANCELED)

15. (CANCELED)

16. (PREVIOUSLY PRESENTED) The method according to claim 12, wherein said edible compound comprises a mixture of (i) cellulose ether selected from the group consisting of hydroxypropylmethyl cellulose (HPMC), hydroxypropyl cellulose (HPC), methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose (EMC), and their mixtures, and (ii) a lipid or a combination of various lipids.

17. (CANCELED)

18. (PREVIOUSLY PRESENTED) The method according to claim 12, wherein said filmogenic solution consists of a solvent and one or more edible compounds in a concentration between 1% - 50% by weight.

19. (PREVIOUSLY PRESENTED) The method according to claim 18, wherein said filmogenic solution consists of a solvent and an edible compound selected from the group consisting of hydroxypropylmethyl cellulose (HPMC), hydroxypropyl cellulose (HPC), methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose (EMC), and their mixtures, in a concentration between 1% and 20% by weight.

20. (PREVIOUSLY PRESENTED) The method according to claim 12, wherein said filmogenic solution is applied on the nut to be coated in a rotary drum by dripping or spraying.

21. (PREVIOUSLY PRESENTED) The method according to claim 12, wherein the quantity of edible compound present on the coated nut, expressed in dry weight in relation to the total weight of the coated nut lies between 0.05 and 4% by weight.

22. (PREVIOUSLY PRESENTED) The method according to claim 12, wherein the drying of said filmogenic solution deposited on said nut to be coated is done with air at a temperature equal to or lower than 200 °C.

23. (PREVIOUSLY PRESENTED) The method according to claim 12, in which the drying of said filmogenic solution deposited on said nut to be coated comprises the addition of a compound in powder form, selected from the group consisting of an edible polysaccharide, an edible lipid, and their mixtures, the same as or different from the edible compounds present in the filmogenic solution.

24. (PREVIOUSLY PRESENTED) The method according to claim 12, in which the drying of said filmogenic solution deposited on said nut to be coated is done in a rotary drum by means of a blower.

25. (PREVIOUSLY PRESENTED) The method according to claim 12, in which the drying of said filmogenic solution deposited on said nut is done in a drying tunnel, air-conditioned chamber, oven or kiln.

26. (PREVIOUSLY PRESENTED) The method according to claim 12, in which the drying of said filmogenic solution deposited on said nut is done in a drying tunnel that comprises the following areas:

- hot air drying;
- infra-red lamp radiation drying; and
- cold air cooling.

27. (PREVIOUSLY PRESENTED) The method according to claim 12, which comprises repeating a variable number of times the stages involved in the application (stage a) and drying (stage b) of the filmogenic solution.

28. (PREVIOUSLY PRESENTED) The method according to claim 12, wherein layers are formed which are the same or different.

29. (CANCELED)

30. (PREVIOUSLY PRESENTED) The method according to claim 12, which further comprises the addition of one or more additives to said coated nut.

31. (PREVIOUSLY PRESENTED) A derivative of a nut which comprises a nut coated according to claim 1, and, further comprises an additional coating selected from the group consisting of sugar, honey, salt and chocolate, which covers said coated nut.

32. (PREVIOUSLY PRESENTED) A derivative of a nut which comprises a nut obtainable by means of the method according to claim 12, and further comprises an additional coating selected from the group consisting of sugar, honey, salt and chocolate, which covers said coated nut.

33. (CANCELED)

34. (CANCELED)

35. (CANCELED)

36. (CANCELED)

37. (PREVIOUSLY PRESENTED) The nut composition according to claim 1, in which said edible compound is selected from the group consisting of hydroxypropylmethyl

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cellulose (HPMC), hydroxypropyl cellulose (HPC), methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose (EMC) and their mixtures.